

SUGGESTIONS OF THE DAY

Fishmonger's piece **28€**

Salmon steak, reduced orange juice sauce, creamy polenta, parmesan emulsion

COCKTAIL OF THE MOMENT

COCKTAIL OF THE MOMENT **14€**

'Vanilla-infused vodka, melonade, cane sugar, coconut cream, lime'



WAIKI
RESTAURANT - PESCIERE



The Petrossian moment

CAVIAR OSSETRA TSAR IMPERIAL PETROSSIAN © 30 G

& ITS BLINIS (G-O-P-A)

95€

TARAMA WITH SEA URCHIN CORAL PETROSSIAN © 100 G

& ITS CRISPS (C-MO-L-FC)

20€

NATURAL TARAMA PETROSSIAN © 100 G

& ITS CRISPS (C-MO-L-FC)

15€

SARDINES IN OLIVE OIL PETROSSIAN © 112 G

& PAN CON TOMATE TOAST (G-P)

25€

Enhance your Tasting

SHOT OF PETROSSIAN VODKA © 4 CL

12€

GLASS OF VEUVE CLICQUOT BRUT CHAMPAGNE

CARTE JAUNE 10 CL

12€



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RESTAURANT - PISCINE

COCKTAILS

YOUR FAVOURITE COCKTAILS ON REQUEST FROM 12€

MOJITO - Embargo rum, lime, brown sugar, fresh mint, sparkling water	12€
MOJITO FRUIT - Passion, Strawberry, Raspberry	12€
MAÏ-TAÏ - Embargo Spicy rum, Black Tears rum, orgeat syrup, lime juice	12€
FROZEN « BY JUNE » Recipe of the moment	12€
DECLINATION OF MARGUARITA	
Classique - Milagro tequila, agave syrup, Cointreau, lime	12€
Spicy - Milagro tequila, chilli syrup, Ancho Reyes, lime	14€
El Grande Azul - Tequila Clase Azul Reposado, black Cointreau, fresh black grapes, agave syrup, lime	28€
CAÏPIRINHA À NOTRE FAÇON - Cachaça Parati, fresh ginger, brown sugar, lime, fresh maracuja	13€
NEGRONI MACÉRÉ EN FÛT - Campari, Nouaison gin, red vermouth, orange zest	14€
JAMAICAN MARTINI - Kōloa Rum coffee, hazelnut liqueur, old rum cream, espresso gold Cuvée Musetti	14€
BOURBON ON FIRE - Fat Wash Bourbon orange butter, mandarin liqueur, apple juice, yellow lemon, honey	14€
PALOMA - Milagro tequila infused with rosemary, agave syrup, lime juice, grapefruit soda and fresh grapefruit	14€
LEMON PIE - Renaissance Vanilla Vodka, Villa Massa Limoncello, lemon juice, citrus syrup, homemade meringue	14€
WAZA-ARI - Hendrick's Flora Adora gin, fresh basil and cucumber, wasabi syrup, ginger beer	14€
PORN STAR - Renaissance vanilla vodka, passion liqueur, liqueur 43, fresh maracuja	15€
L'AVENIR - Piña Colada completely clarified	16€



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ALCOHOL-FREE COCKTAILS

DÉTOX

Cocktail of fruits and vegetables of the moment

9€

PIÑATA

Strawberry juice, pineapple juice, lime juice and blueberry jam

9€

SMOOTHIES

BERRY TREE

Strawberry, cranberry, lime

9€

CARRIBEAN

Passion, ananas, citron vert, orange

9€



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TO SHARE

6 OYSTERS FROM THE THAU BASIN served with shallot vinegar (MO)	13,50€
12 SHRIMPS served with homemade aioli (M-O-C-L)	16,50€
PLATE OF 12 MUREX served with homemade aioli (C-O-A-L-M-MO)	12,50€
PLATE OF 6 LANGOUSTINES served with homemade aioli (C-O-A-L-M-MO)	21€
PLATTER OF 6 BOUZIGUES OYSTERS, 4 KING PRAWNS, 6 SMALL PRAWNS, 4 LANGOUSTINES served with homemade aioli and shallot vinegar (MO-C-L-M)	52€
PLATTER OF 12 BOUZIGUES OYSTERS, 8 KING PRAWNS, 8 SMALL PRAWNS, 6 LANGOUSTINES served with homemade aioli and shallot vinegar (C-O-A-L-M-MO)	86€
PARMA HAM AND PAN CON TOMATE PLATTER (G-FC)	18€
CRISPY CHICKEN BAO cabbage salad with fried onions and teriyaki sauce (2 pieces) (G-O-L-A)	14€
CREAMY BURRATA colourful tomatoes, basil pesto (L-FC)	18€
BASKET OF SEASONAL VEGETABLES AND TZATZIKI SAUCE (L-AS)	12€
AUBERGINE CAVIAR AND HUMMUS DUO sweet spice spread (G-SE)	12€



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STARTERS

 Chicken - French origin

CAESAR SALAD

21€

romaine salad, crispy chicken, perfect egg, focaccia, parmesan, cherry tomatoes and Caesar sauce (G-O-A-SO-L-FC)

VEGETARIAN CAESAR SALAD

21€

romaine salad, minced vegetables, perfect egg, focaccia, parmesan, cherry tomatoes and Caesar sauce (G-O-A-SO-L-FC)

ITALIAN SALAD

21€

mixed salad, parma ham, cherry tomatoes, parmesan shavings, focaccia, grilled artichoke and mozzarella di bufala (L-FC-M-SO)

SALMON SALAD

24€

mixed salad, smoked salmon, diced feta, red onion pickles, soya beans, cherry tomatoes, avocado (P-SO-M)

PICKLED TUNA POKE BOWL

21€

vinegared rice, soya beans, cucumber, cherry tomatoes, wakame, avocado, coleslaw, fried onions and poke sauce (P-SO-SE-AS)

MARINATED SALMON POKE BOWL

23€

vinegared rice, soya beans, cucumber, cherry tomatoes, wakame, avocado, coleslaw, fried onions and poke sauce (P-SO-SE-AS)

CHICKEN BO BUN SERVED WARM

21€

rice vermicelli, soya beans, low-cooked chicken, chicken nems, cucumber, wakame, cherry tomatoes, carrots, peanuts and bo bun sauce (P-SO-SE-AS)

VEGETARIAN BO BUN


21€

rice vermicelli, soya beans, minced vegetables, vegetable egg rolls, cucumber, wakame, cherry tomatoes, carrots, peanuts and bo bun sauce (P-SO-SE-AS)



WAIKI
RESTAURANT - FISCHERIE

DISHES

 Beef / Chicken - **origin France**

- ITALIAN-STYLE BEEF TARTARE** 24€
capers, tomato confit, gherkins, black olives, parmesan, creamy burrata, fresh chips (M-A-L)
- CHICKEN CLUB SANDWICH** 19€
low-temperature chicken, romaine salad, tomatoes, egg, homemade mayonnaise, fresh chips (G-O-A-L-FC-M)
- FLAKY SALMON BURGER** 24€
fresh cheese with herbs, spinach shoots, avocado, fried egg, fresh chips and salad (P-SO-SE-AS)
- ITALIAN-STYLE BEEF BURGER** 28€
minced mozzarella and basil steak, tomato confit, Parma ham, rocket and mozzarella, fresh chips (G-L-FC)
- ITALIAN VEGETARIAN BURGER**  28€
veggie steak, tomato confit, rocket and mozzarella, fresh chips (G-L-FC)
- GRILLED ARGENTINE RIOPLATENSE RIB STEAK 300 g** 38€
fresh chips and gorgonzola sauce (L)
- FISHMONGER'S PIECE DEPENDING ON AVAILABILITY** 28€
(P-L-FC)
- THE FAMOUS TRUFFLE PASTA** 28€
mafaldes, truffle mascarpone cream, superior white ham, creamy burrata, parmesan (G-L)



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DESSERTS

- ROASTED PEANUT AND CARAMEL PROFITEROLE** 12€
vanilla ice cream, caramel, roasted peanuts and chocolate sauce (G-O-A-L-FC)
- EXOTIC ICED MOCHI** 12€
mango mochi, exotic fruit compote, coconut ice cream,
white chocolate chantilly, coconut crumble (G-O-L-FC-AS)
- CHURROS WITH NUTELLA SAUCE
AND WHITE CHOCOLATE WHIPPED CREAM** (G-O-L-FC) 12€
- PLATE OF FRESH SEASONAL FRUIT WITH CHOCOLATE SAUCE (L)** 16€
- GOURMET COFFEE** (G-O-A-L-FC-SE-AS) 14€

ICE CREAM CUPS

- AMERICANO** 13€
Nuty ice cream, salted butter caramel ice cream, macadamia vanilla ice cream,
caramel coulis, white chocolate chantilly, sesame crumble (G-O-A-L-FC)
- CAFÉ LIÉGEOIS** 13€
coffee ice cream, vanilla ice cream, coffee sauce, white chocolate whipped cream
(G-O-A-L-FC)
- DAME BLANCHE** 13€
vanilla ice cream, chocolate sauce, white chocolate whipped cream (G-O-A-L-FC)
- AVEC ALCOOL**
- COLONEL** 14€
Lime sorbet, Renaissance Vodka (AS)
- FROZEN « BY JUNE »** Recipe of the moment 12€



APERITIFS

OUR SPRITZ

MIO Spritz	12€
SUREAU Spritz	12€
LOLEA Spritz	12€
CHANDON Spritz	12€
Sangria Rouge LOLEA 20 cl	7€
RICARD / PASTIS 4 cl	5€
MARTINI rouge/blanc 5 cl	5€
KIR 15 cl	9€

DRAUGHT BEERS & BOTTLES

ESTRELLA DAMM 5,4%	Half 25 cl 4€ / Pint 50 cl 7,50€
MILLENARI Citron Kombawa 4,8%	Half 25 cl 5,50€ / Pint 50 cl 9€
MILLENARI IPA 5,5%	Half 25 cl 6€ / Pint 50 cl 9,50€
Picon supplement 1€ Supplement syrup 0,50 €	
DESPERADOS 33 cl	8€
SAN MIGUEL FRESCA 33 cl	8€



SPIRITS

	4 cl	70 cl	175 cl
GIN			
G'Vine Floral foretaste of vine blossom, with hints of juniper, cardamom and ginger	12€	100€	220€
Hendrick's Scottish gin infused with rose and cucumber	12€	150€	300€
Hendrick's Flora Adora The summer version is infused with a seductively fresh floral bouquet	13€		
Hendrick's Grand Cabaret It offers a cabaret of flavours with stone fruits and sweet spices	13€		
Sorgin S This rosé gin combines the freshness of wine with the natural aromas of pink grapefruit, cranberry and French fig	12€		
Martin Miller's A resolutely modern English gin combining freshness and distinctive aromas	12€		
Yu Gin French gin inspired by Asian products such as Yuzu and Sichuan pepper	12€		
La Perle Noire French gin from Montpellier with subtle liquorice, aniseed and honey flavours	12€		
Rosemont Canadian gin with perfectly balanced cucumber flavours	12€		
Carmina French gin made from over 30 varieties of cider apples and 7 herbs selected for their perfect combination of apple and juniper aromas	12€		
Glendalouch Wild Rose Irish gin steam distilled with wild roses and plants from the mountains around the distillery to make an intensely floral gin	12€		
Romeo's Gin X Canadian gin with an explosion of freshness thanks to the combination of cucumber, dill and watermelon	13€		
Nordés Spanish gin with a strong red fruit flavour	13€		
Liegin Jungle Belgian gin with exotic flavours such as pineapple, mango and hints of organic mint	14€		
Nouaison Gin Réserve Intense, opulent, gourmet French gin aged in cognac casks	14€		
Sir Chill Belgian gin with tobacco and vanilla aromas and hints of tangerine and almond	15€		
Gin de Grezan A juniper-flavoured French gin with notes of citrus, lemon pepper and cardamom	15€		
Adamus Handcrafted premium Portuguese gin, the only gin in the world to feature the Baga grape as one of its botanicals, giving the drink a delicate fruity flavour	15€		
Solaro Ultra premium Italian gin from Capri	25€		
Yu No All the complicity of a non-alcoholic gin and tonic	10€		

ALL OUR GINS COME WITH THREE CENTS ORIGINAL
TONIC WATER 20CL



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SPIRITS

VODKA

Renaissance	The fruit of traditional distillation of 100% French wheat	4 cl 70 cl 175 cl
Belvedere	Flawless Polish vodka with hints of almond and walnut	12€ 120€
Puech Haut Combas	A tasting vodka made from organic grapes, its abstract design was created by the painter Robert Combas	12€ 150€ 300€
Orage Clémentine Corse	Vodka distilled from fresh clementines with a few leaves to complete its aromatic bouquet	12€ 120€
Sauvelle Vodka « gastronomique »	filtered on three types of wood: cherry, new Limousin oak and torrefied oak	12€
		13€

RUM

GUATEMALA

Secha De La Silva	40% Oak-aged rum infused with premium cocoa and coffee beans	12€
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PANAMA

Bumbu XO	40% Luscious notes of vanilla, caramel and orange peel	12€ 120€
Sérum Mamie	40% A blend of amber rum from Panama and delicious notes of cocoa, vanilla and toffee	12€
Sérum Ancon 10 ans	40% Rich bouquet of vanilla, sultanas, figs, dates and almonds	13€
Sérum Puente Centenario 2005	40% A very special rum, produced in a limited edition of just 3000, distilled from cane honey and aged for 16 years in ex-Bourbon casks	15€

CUBAN

Matusalem	40% 15 year old rum with notes of dry wood, roasted fruit and a touch of caramel	12€
Matusalem Insolito Wine	40% Rum aged for 15 years, filtered over charcoal. On the palate, the atmosphere is one of gently caramelised almonds	12€
Eminente	41,3% Rum aged for 7 years in whisky barrels, with exquisite flavours of cane sugar, vanilla, coffee, ginger and pepper	14€

VENEZUELA

Bocathéva	45% Sweet, mild spices such as liquorice and cinnamon	13€
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JAMAICA

Canerock	40% The palate is very pastry-like, with very sweet spices such as vanilla, nutmeg and cinnamon, as well as a buttery, brioche-like sensation	12€
Hey Joy Xo	43% Rum aged for 16 years, with aromas of candied fruit and grey pepper and a long, smooth finish	18€



SPIRITS

4 cl

RUM

MEXICO

Sol Tarasco **42%** 10 year old rum with toffee spice notes

14€

BELIZE

Mezan **46%** Rum aged for 5 years with fragrant notes of oak, cedar and vanilla, followed by tropical fruit and hazelnut butter

14€

Copalli cacao **40%** Pure organic white rum infused with organic cocoa beans

13€

BRAZIL

Gran Chaco **43%** It's a blend of organic rum, sugar cane juice and a mixture of cocoa beans and coffee beans

13€

PARAGUAY

Gran Chaco **42%** A combination of organic rum and macerated orange peel

13€

FRENCH WEST INDIES

Longueteau **40%** Mild, sweet white agricultural rum from Guadeloupe with subtle floral notes

11€

Longueteau **45%** Amber agricultural rum from Guadeloupe aged for 3 years in a cognac cask

11€

Saint James Brut de Colonne **73,7%** Organic white rum bottled without reduction at the end of the column, which explains its high degree

13€

Saint James 2001 **43%** Aged for 10 years, this old agricultural rum has cocoa accents and woody notes

15€

Dilon Brut de fût **62%** Vintage old Martinique rum, everything you'd expect from a brut de fût

16€

CANADA

Rosemont **40%** Pineapple macerated in rum from new barrels, distilled, then blended with molasses rum aged in new barrels

12€

JAPANESE

Kiyomi **40%** Fruity, exotic white rum with a hint of iodine

11€

FIDJI

Planteray Rum Sealander **40%** A blend of predominantly Fijian rums, to which are added rums from Barbados and Mauritius for intoxicating notes of vanilla and spices

13€

HAWAII

Kōloa Coconut Rum **40%** White rum blended from natural coconut flavours and Hawaiian rums

13€

THAILAND

Pharaya Gold **40%** A blend of rums aged between 7 and 12 years for a rich, fruity, gourmet result

12€



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RESTAURANT - PISCINE

SPIRITS

OUR RUMS OF EXCEPTION

4 cl 70 cl

VIETNAM

Belami Premium 55% Aged premium rum made with ultra Premium coffee, roasted coconut and cocoa beans **25€**

PANAMA

Kuna Davidoff 42% An exceptional rum whose production has been halted, making it a rarity. It has intoxicating flavours of tobacco and leather, set against a background of luscious vanilla **40€**

AGAVE SPIRITS

Milagro Silver	12€	
Excellia Reposado	13€	
1800 Cristalino	14€	200€
Clase Azul Plata	15€	
Clase Azul Reposado	25€	340€
Clase Azul Gold	48€	700€
Clase Azul Anejo	70€	900€
Clase Azul Ultra Anejo		5 000€
Clase Azul Mezcal Guerrero	48€	
Mezcal Los Explorers Espadin 8 ans	14€	

WHISKY

Monkey Shoulder	12€	140€
Bellevoe Triple Malt Finition Grain Fin	12€	
Glenfiddich Triple OAK 12 ans	12€	
Balvenie Doublewood 12 ans	14€	
Glenfiddich Gran Reserva 21 ans	25€	
Glenfiddich Grande Couronne 26 ans	50€	
Port Charlotte 10 ans	13€	
Ailsa Bay Tourbé	14€	
Bruichladdich Islay Barley	14€	

WHISKEY

Jack Daniel's	12€	120€
Jack Daniel's « Tennessee Honey »	12€	

SPIRITS

BOURBON

Bulleit

4 cl

14€

COGNAC

Rémy Martin VSOP

13€

Rémy Martin XO

25€

LIQUEURS

Menthe Ernest

9€

Villa Massa Amaretto / Villa Massa Limoncello

9€

Mentheuse / Pulpeuse / Croqueuse

9€

Adriatico 100% natural white almond liqueur

10€

Cointreau Noir Harmonious blend of orange peel and Rémy Martin cognac

10€

Karukera Cream of old rum with hints of spices

10€

Five Farms Cream liqueur skilfully blended with Irish whiskey

10€

Legendario Elixir de Cuba A smooth and generous rum liqueur

12€



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SOFTS

ICED TEAS	6€
Jasmin & Ginger: Jasmine, ginger and raspberry tea	
Ice Peach: Earl Grey, lemon and peach tea	
COLD-PRESSED FRUIT	6€
Choice of: orange, lemon, grapefruit, apple	
HOMEMADE LEMONADE	5€
CAFÉ FRAPPÉ	6€
Choice of: vanilla, caramel, hazelnut, orgeat (Alcohol supplement 2€)	
BADOIT 33 cl	5€
EVIAN / BADOIT 75 cl	7€
SODAS Pepsi 33cl , Pepsi Max 33 cl, Limonade 50 cl	6€
DIABOLO 50 cl	6,50€
WATER SYRUP 50 cl	4,50€
GANGSTAR 25 cl	6€
MAYA 31,5 cl	6€
A choice of flavours: Coconut Water, Litchi, P.A.M (Passion, Pineapple, Mango)	

HOT DRINKS

ESPRESSO, LONG COFFEE, DECAFFEINATED	2,70€
DOUBLE ESPRESSO	5€
GRAND CRÈME	5€
CAPPUCCINO	5€
HOT CHOCOLATE	5€
TEA / INFUSION	4€



CAVE

Our Rosés

• ROSÉS OF THE REGION

15 cl 75 cl 150 cl 300 cl

IGP PAYS D'OC/VIN DE FRANCE

CUVÉE DU SOLEIL - Sieur d'Arques « Pinot Noir, Grenache »


7€ 30€

THEYRON - Château Puech-haut 

« Syrah, Mourvèdre, Grenache »

40€ 85€

IGP SABLE DE CAMARGUE

WATUSI - Château Puech-Haut 

« Grenache noir et gris, Syrah, Cabernet Franc »

8€ 35€

• ROSÉS OUT OF REGION

AOP CÔTES DE PROVENCE CRU CLASSÉ

EXCELLENCE - Château Saint-Maur

« Grenache, Syrah, Cinsault, Mourvèdre »

10€ 45€ 95€ 200€

CLOS DE CAPELUNE - Château Saint-Maur

« Syrah, Cinsault, Grenache »

90€ 185€



The *sommelier's private wine list*
is available on request.



WAIKI
RESTAURANT - PISCINE


CAVE

Our Whites

• WHITES OF THE REGION

15 cl 75 cl 150 cl

IGP PAYS D'OC/VIN DE FRANCE

VIIGNIER - La Madelaine Saint Jean « Viognier »	8€	30€
ANTHUS - Domaine Grand Chemin « Chardonnay, Rolle, Viognier, Sauvignon »		38€
THEYRON - Château Puech-Haut « Vermentino » 	40€	85€

AOP LANGUEDOC

PRESTIGE - Château Puech-Haut « Roussanne, Marsanne »	9€	35€
TÊTE DE BÉLIER - Château Puech-Haut « Marsanne, Roussane, Grenache blanc, Viognier »		50€

IGP CÔTES DE THONGUE

PARADOXE - L'Arjolle « Viognier, Sauvignon »		46€
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AOP CORBIÈRES

CUVÉE PRESTIGE - Château Ollieux Romanis « Roussanne, Marsanne »		47€
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• WHITES OUT OF THE REGION

AOP CÔTES DE PROVENCE CRU CLASSÉ

EXCELLENCE - Château Saint-Maur « Rolle »	10€	47€	100€
CLOS DE CAPELUNE - Château Saint-Maur « Rolle »		95€	

IGP CÔTES DE GASCOGNE (MOELLEUX)

LUNE DE MIEL 2022 (Moelleux) - Villa Dria « Petit Manseng »	8€	32€
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AOC CHABLIS, CHABLIS PREMIER CRU, CHABLIS GRAND CRU

CHABLIS - Domaine Daniel Seguinot et Filles « Chardonnay »	9€	40€
CHABLIS PREMIER CRU LES FOURCHAUME Domaine Daniel Seguinot et Filles « Chardonnay »		60€
CHABLIS GRAND CRU LES PREUSES - Domaine Jean et Sébastien Dauvissat « Chardonnay »		99€

AOP MEURSAULT

MEURSAULT - Comte de Montebello « Chardonnay »		79€
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AOC CHASSAGNE-MONTRACHET

CHASSAGNE-MONTRACHET VIEILLES VIGNES Domaine Vincent Girardin « Chardonnay »		120€
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AOC CONDRIEU

CONDRIEU LES RAVINES - Domaine Rémi Niero « Viognier »		73€
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AOC SANCERRE

SANCERRE CAVE DE LA PETITE FONTAINE Domaine Fleuriet Père et Fils « Sauvignon »		41€
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WAIKI
RESTAURANT - ESCOFFIER



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CAVE

Ours Reds

• REDS OF THE REGION

15 cl 75 cl 150 cl

IGP PAYS D'OC

CUVÉE DU PÈRE JOSEPH - La Madeleine Saint Jean « Grenache, Syrah » 8€ 30€

CUVÉE DE L'HORLOGE - La Madeleine Saint Jean
« Grenache, Syrah, Carignan » 38€ 80€

AOP LANGUEDOC

PRESTIGE - Château Puech-Haut « Grenache, Syrah » 9€ 35€ 75€

TÊTE DE BÉLIER - Château Puech-Haut
« Syrah, Grenache, Mourvèdre, Carignan » 50€

CLOS DES TRUFFIERS - Château La Negly « Syrah, Grenache » 200€ 410€

AOP PIC-SAINT-LOUP

LAVABRE - Château Puech-Haut « Syrah, Grenache Noir, Mourvèdre » 12€ 45€

PARCELLAIRES CLOS DU PIC - Château Puech-Haut « Syrah, Mourvèdre » 98€

L'EXCEPTION DE LAURENS (VIN DE FRANCE)

SÉCULAIRE - Domaine Grézan « Carignan » 75€

IGP CÔTES DE THONGUE

PARADOXE - L'Arjolle « Syrah, Merlot, Cabernet et Grenache » 46€

AOC SAINT-CHINIAN-ROQUEBRUN

ABSOLU DE SCHISTE - Cave de Roquebrun « Syrah, Grenache, Carignan » 37€

AOP LA CLAPE

LA FALAISE - Château La Negly « Grenache noir, Mourvèdre, Syrah » 43€

LA PORTE DU CIEL - Château La Negly « Syrah, Grenache » 210€ 430€

L'EXCEPTION DE SAINT-PARGOIRE (VIN DE FRANCE)

BELLE LÉONE 2012/2013 - Domaine Peyre Rose (Marlène Soria)
« Mourvèdre, Syrah » 180€

IGP PAYS DE L'HÉRAULT

DOMAINE DE LA GRANGE DES PÈRES - Laurent et Bernard Vaillé
« Syrah, Mourvèdre, Cabernet Sauvignon, Cunoise et Petit Verdot » 395€



WAIKI
RESTAURANT - PISCINE



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CAVE

Our Reds

• REDS OUT OF REGION

75 cl

AOP MORGON

L'ÊVEQUE - Famille Gauthier « Gamay »

35€

AOC SAINT EMILION

CLARENDELLE SAINT EMILION - Inspiré par Haut-Brion
« Merlot, Cabernet Franc, Cabernet Sauvignon »

49€

AOC GIGONDAS

LA GILLE GIGONDAS - Famille Perrin - « Grenache, Syrah »

47€

AOC SAVIGNY LES BEAUNE

SAVIGNY LES BEAUNE - Seguin Manuel « Pinot noir » 


75€

AOC ALOXE CORTON

ALOXE CORTON - Domaine Maldant Pauvelot « Pinot noir »

76€

AOC CHÂTEAU NEUF DU PAPE

LES CÈDRES - Paul Jaboulet Aîné - « Cinsault, Grenache, Syrah » 

83€

• WINES OF THE WORLD

ESPAGNE : DOC RIBERA DEL DUERO

GAUDEAMUS - Hermanos Del Villar « Tempranillo »

39€

ITALIE : IGT PUGLIA

INTRIGO PRIMITIVO - Tombacco - « Primitivo »

32€



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WAIKI

RESTAURANT - PISCINE

CAVE

Our Champagnes



Veuve Clicquot

■ REIMS FRANCE ■

VEUVE CLICQUOT BRUT CARTE JAUNE

10 cl 12€ - 75 cl 90€ - 150 cl 185€ - 300 cl 375€

VEUVE CLICQUOT ROSÉ

75 cl 95€ - 150 cl 195€

VEUVE CLICQUOT RICH

75 cl 95€ - 150 cl 195€ - 300 cl 420€

Veuve Clicquot Rich is the champagne of the summer to drink on the rocks and can be enhanced with cucumber, ginger or red pepper.

VEUVE CLICQUOT RICH ROSÉ

75 cl 100€

The Rosé version can also be enjoyed on the rocks and enhanced with lime zest, pineapple chunks or ginger.

VEUVE CLICQUOT LA GRANDE DAME

75 cl 250€ - 150 cl 520€

VEUVE CLICQUOT LA GRANDE DAME ROSÉ

75 cl 320€

DOM PÉRIGNON BRUT

75 cl 300€ - 150 cl 750€

RUINART BLANC DE BLANC

75 cl 170€ - 150 cl 350€

ARMAND DE BRIGNAC BRUT GOLD

75 cl 350€ - 150 cl 700€



WAIKI
RESTAURANT - PESCIERE



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THURSDAYS FROM 12PM TO 7PM
11/07 • 25/07 • 08/08 • 15/08

POOL
[GUEST DJ] *Party*

EVERY SATURDAY NIGHT FROM 8PM TO 2AM
JULY & AUGUST

SUNSET
[DJ SET] *Lounge*



WAIKI
RESTAURANT · PISCINE



LIST OF ALLERGENS



G - Céréales contenant du gluten (blé, seigle, orge, avoine, épeautre, kamut ou leurs souches hybridées) et produits à base de ces céréales

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products made from these cereals



C - Crustacés et produits à base de crustacés

Crustaceans and products thereof



O - Œufs et produits à base d'œufs

Eggs and products thereof



P - Poissons et produits à base de poissons

Fish and products thereof



A - Arachides et produits à base d'arachides

Peanuts and products thereof



SO - Soja et produits à base de soja

Soybeans and products thereof



L - Lait et produits à base de lait (y compris de lactose)

Milk and milk products (including lactose)



FC - Fruits à coques (amandes, noisettes, noix, noix de cajou, pécan, macadamia, pistaches et produits à base de ces fruits)

Nuts (almonds, hazelnuts, walnuts, cashews, pecans, macadamias, pistachios and products thereof)



CE - Céleri et produits à base de céleri

Celery and celery products



M - Moutarde et produits à base de moutarde

Mustard and mustard products



SE - Graines de sésame et produits à base de graines de sésame

Sesame seeds and sesame seed products of sesame seeds



AS - Anhydride sulfureux et sulfites en concentration de plus de 10mg/l

Sulphur dioxide and sulphites in concentrations of more than 10 mg/l



L - Lupin et produits à base de lupin

Lupin and lupin products



MO - Mollusques et produits à base de mollusques

Mollusks and mollusc products



WAKI
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WAIKI

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OPENING HOURS

OFF SEASON

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FROM 10AM TO 1AM

Food Service 12H - 23H
Tapas Service 18H - 23H

OFF SEASON

OPEN EVERY DAY/EVENING
FROM 10AM TO 2AM

Food Service 12H - 00H
Tapas Service 18H - 00H

PHONE / RESERVATION
00 33 (0)4 67 26 32 34

MORE INFORMATION ON:
WAIKIBEACH.COM



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